

PEDRONCELLI

Vineyard Sources

Fruit for this wine was harvested the last week of August, bringing in ripe, flavorful grapes from two vineyard sources. They are located at the southern end of Dry Creek Valley less than two miles from the Russian River. These vineyards benefit from the cool microclimate and alluvial soils and produce wines of exceptional fruit and balance, culminating in Chardonnay of great character and quality.

Winemaking

At Pedroncelli Winery, the winemaking goal is simple: showcase the distinctive fruit of each varietal. This focus on fruit is particularly important in creating the style of Chardonnay that is winemaker John Pedroncelli's trademark. Two thirds of the fruit was fermented in stainless steel tanks, capturing the fresh and lively flavors of the varietal. The balance was separately barrel fermented in American oak barrels and aged for eight months before being blended with the larger portion. The barrel fermentation and oak aging added some toast and creamy notes to the wine giving a boost of complexity to the finished product.

Tasting Notes:

Our Chardonnay was made keeping our trademark of "focus on the fruit" in mind. While the clean and refreshing citrus, melon and tropical fruit aromas and flavors predominate, the toasted oak adds complexity and the wine finishes crisp and full flavored. Drink now—no aging required.

2008
Chardonnay
Dry Creek Valley
Sonoma County



Composition: 100% Chardonnay
Aging: 30% of the blend was aged in american oak for 8 months.
Alcohol: 14.4%
Acidity: .653 mg/100ml
pH: 3.63
Bottled: June 2009

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A Sonoma County Tradition Since 1927